



# 2018 THE JACK CHARDONNAY

APPELLATION:	Columbia Valley
VINEYARDS:	Evergreen Vineyard Purple Sage Vineyard Sundance Vineyard
TECHNICAL NOTES:	pH 3.71 TA 0.66 g/100mL Alcohol 14.1% By Volume
FERMENTATION:	30% barrel fermented; 18% new French oak 70% stainless steel to retain bright, clean and fresh flavors.
CASES PRODUCED:	1452 cases
RELEASE DATE:	November 2020
SENSORY NOTES:	<p>The Jack Chardonnay is a delicious wine which is a perfect aperitif or can be easily paired with an array of cuisine. It opens with scents of pear, apples, and tropical fruit with hints of lemon and vanilla. The palate is fresh, clean and crisp with beautiful balance expressed through flavors of stone fruit and Gala apples. Enjoy!</p> <p><b>90 Points</b> – Owen Bargreen, Washington Wine Blog</p>